

## Appetizers

Thai Lump Crab Cakes  
W-Organic Greens, Orange & Lemongrass Aioli \$8

Caramelized Fennel & Thyme Brie Fondue  
w- Vodka Tart \$7

## Soups

House French Onion  
Cup- \$3 Bowl- \$4

Toasted Coconut & Conch Chowder  
Cup- \$4 Bowl- \$5

## Salads

Organic Greens Salad w-English Cucumber, Tomato, House Dressing \$4  
Classic Organic Caesar \$5

Organic Winter Spinach w-Roasted Pears, Gorgonzola Toast, Cranberry Ginger Vinaigrette \$6  
Passages Caesar \$5

## Entrees

Espresso Rubbed Filet of Beef  
W-Caramelized Onion Yukon Puree, Fried Wild Mushrooms, Pasilla Chili Sauce \$25

Pan Seared Quail  
Truffle Parsnip Puree, Roasted Brussel Sprouts, Smoked Bacon \$18

Winter Squash & Duck Risotto w Reggiano, Sweet Peas \$17

Seared Arctic  
Char w Cauliflower Puree, Beets, Golden Raisins Brown Butter \$20

Winter Vegetable Wellington  
W- Butternut Squash Puree, Chestnuts, Wild Mushroom Cream \$17

Roasted Chicken Tetrizzini Basil Alfredo \$18

Oven Broiled Walleye  
W- Herbed Brown Basmati Rice, Lemon Beurre Blanc, Fried Brussel  
Sprouts Roasted Citrus Spiced Walnuts \$18

## Dessert

Flourless Chocolate Cake w-Chocolate Vodka Sauce, Fresh Raspberries \$7

Godiva Cheesecake-Rosemary Chocolate Ganache \$7

Mexican Fried Ice Cream W-Vanilla Bean and Strawberry \$7